



# REMHOOGTE

— WINE ESTATE —

Remhoogte Wine Estate, Route 44, Simonsberg, Stellenbosch, Western Cape, South Africa  
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All wines are grown, made and bottles by the Boustred family

## 2024 Free to Be – Weisser Riesling

### Vineyards:

Aspect: North East

Age: 15 years old

Yield: 7 tons/ha

Notes: The 0,8 Ha vineyard is on a ridge ridge at the top of the estate at an altitude of 350 meters. The soils are heavy shale and well drained.

### Cellar:

Sorting: Bunches sorted when hand harvested and on a conveyor belt before the press.

Fermentation: The grapes are destemmed and very gently pressed (450 – 500 litres per ton recovery). The juice is allowed to settle roughly overnight before fermentation is allowed to proceed uninoculated in a stainless-steel tank. The wine is racked and bottled straight after alcoholic fermentation.

Maturation: None. Bottled straight after primary fermentation. No lees contact. The wine will mature in bottle.

### Tasting notes and analysis:

Colour: Pale gold.

Nose: Grapefruit, lime zest, apricots, orange blossom and a wet shale minerality.

Palate: Fresh fruit driven entry with a bright, limey acidity which is tamed by the varietals typical viscosity.

Best drunk from March 2025 onwards. It will have had a year in bottle to settle.

**12.84% Alc.; 2.3 g/l R.S; pH 3.18; 6.4 g/L TA; 0.42 g/L VA; 44 mg/L FSO<sub>2</sub>;**

**100 mg/L TSO<sub>2</sub>**

